



Cod.: 00243

“Maledetto Toscano” – Damned Tuscan Pecorino cheese ‘Limited Reserve’

Its shape is irregular because it is placed in the old traditional cheese shapes (fascere) rather than in plastic shapes. As well as being a RESERVE, which guarantees quality, it is also slightly smoked with smoke from Tuscan cigar tobacco, after a 12 month ageing period. All this makes it a truly unique cheese. The kid goat rennet, gives it a pungent character which goes very well with a Tuscan cigar and a good glass of rum.

The perfect cheese for meditation, unique and rare in both type and essence.

Category

Cheese
Refined
The alchemies

Unità di misura / Unit of measurement / Unité de mesure:

Kilo

Tipo di confezione / Package Type / Type d'emballage:

Without wrapping (but it can also be packed in a vacuum bag)

Type of milk

Sheep

Peso per confezione / Weight per piece / Poids par pièce:

From 5 to 9 kg

Milk treatment

Pasteurized milk

Confezioni per collo / Pieces per box / Pièces par colis:

1 shape

Availability

Limited/Rare
To book

Conservazione / Storage conditions / Conservation:

Refrigerate from +4°C to +8°C

Rennet

Animal

Mezzo di trasporto / Transportation / Transport:

Refrigerated from 0°C to +8°C

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:

approx. 120 days

Edible crust

Not edible

Ordine minimo / Minimum order quantity / Commande minimum:

1 shape